

## **Amendments to the Claims:**

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (previously presented) A quinoa fruit protein concentrate having a protein content of at least about 50 wt % on a dry weight basis.
2. (previously presented) The quinoa fruit protein concentrate of claim 1 wherein said protein content is at least about 70 wt % on a dry weight basis.
3. (previously presented) The quinoa fruit protein concentrate of claim 1 wherein said protein content is at least about 90 wt % on a dry weight basis.
4. (previously presented) The quinoa fruit protein concentrate of claim 1 which is in dry powdered form.
5. (currently amended) A method of processing ~~quinoa grain~~ quinoa fruit to isolate protein comprising the steps of:  
comminuting or milling the ~~quinoa grain~~ quinoa fruit;  
separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted ~~quinoa grain~~ quinoa fruit;  
extracting the oil from the embryo-rich fraction of the comminuted ~~quinoa grain~~ quinoa fruit-leaving defatted quinoa;  
extracting the protein from the defatted quinoa using an alkaline solution to solubilize the protein in the defatted quinoa;  
separating solubilized protein in the alkaline solution from the insoluble fiber of the defatted quinoa; and  
drying the separated protein, whereby a quinoa protein concentrate containing at least about 50 wt% protein is obtained.

6. (previously presented) The method of claim 5 further comprising a step of purifying the protein by isoelectric precipitation at a pH of about 3.0 to about 6.5 after the step of separating solubilized protein but before the step of drying the separated protein.
7. (previously presented) The method of claim 5 wherein the pH of the resulting alkaline solution having the solubilized protein is in the range of about 8.0 - 12.0.
8. (previously presented) The method of claim 5 wherein the oil extraction is carried out by a nonpolar solvent or a mechanical process.

Claims 9-19 (canceled)

20. (currently amended) The method according to claim 5 wherein the step of separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted ~~quinoa grain~~ quinoa fruit is performed by a technique selected from the group consisting of sieving, aspiration, air classification and vibration.
21. (currently amended) The method according to claim 5 further comprising the step of collecting the perisperm-rich fraction resulting from the step of separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted ~~quinoa grain~~ quinoa fruit, whereby a quinoa starch product is obtained.
22. (previously presented) The method according to claim 5 further comprising the step of collecting the extracted quinoa oil from the oil extraction step, whereby a quinoa oil product is obtained.
23. (previously presented) The method according to claim 5 further comprising the steps of:
  - collecting the insoluble fiber from the protein separation step; and
  - neutralizing the collected fiber, whereby a quinoa fiber product is obtained.

24. (previously presented) The method according to claim 5 further comprising the step of neutralizing the separated protein prior to the drying step.

25. (previously presented) The method according to claim 5 further comprising the steps of:

precipitating the separated protein;  
isolating the precipitated protein from the supernatant; and  
neutralizing the precipitated protein prior to the drying step.

26. (currently amended) A method of processing ~~quinoa grain~~ quinoa fruit to isolate protein comprising the steps of:

milling the ~~quinoa grain~~ quinoa fruit;  
extracting the oil from the flaked quinoa leaving defatted quinoa;  
collecting the extracted quinoa oil, whereby a quinoa oil product is obtained;  
commminuting the defatted quinoa;  
extracting the protein from the defatted quinoa using an alkaline solution to solubilize the protein in the defatted quinoa;  
separating solubilized protein from the insoluble fiber of the defatted quinoa; and  
drying the separated protein, whereby a quinoa protein concentrate containing at least about 50 wt% protein is obtained.

27. (currently amended) The method according to claim 26 further comprising the step of:

neutralizing the separated fiber, whereby a ~~quinoa starch/fiber product~~  
quinoa starch and fiber product is obtained; and

separating the quinoa starch from the quinoa fiber in the ~~quinoa starch/fiber product~~ quinoa starch and fiber product.

28. (canceled)
29. (previously presented) The method according to claim 26 further comprising the step of neutralizing the separated protein prior to the drying step.
30. (previously presented) The method according to claim 26 further comprising the steps of:
  - precipitating the separated protein;
  - isolating the precipitated protein from the supernatant; and
  - neutralizing the isolated protein prior to the drying step.

Claims 31-35 (canceled)